

Simply Lasagna



prep time: 20 min
total time: 1 hr 35 min
makes: 12 servings

What You Need

1 lb. ground beef
2-1/2 cups Shredded Low-Moisture Part-Skim Mozzarella Cheese, divided
1 container (15 oz.) Part Skim Ricotta Cheese
1/2 cup Grated Parmesan Cheese, divided
1/4 cup chopped fresh parsley
1 egg, beaten
1 jar (24 oz.) spaghetti sauce
1 cup water
12 lasagna noodles, uncooked

Make It

HEAT oven to 350°F.

BROWN meat in large skillet on medium-high heat. Meanwhile, mix 1-1/4 cups mozzarella, ricotta cheese, 1/4 cup Parmesan, parsley and egg until well blended; set aside.

DRAIN meat; return to skillet. Stir in spaghetti sauce. Add 1 cup water to empty sauce jar; cover with lid and shake well. Add to meat mixture; stir until well blended. Spread 1 cup meat sauce onto bottom of 13x9-inch baking dish; top with layers of 3 lasagna noodles, 1/3 of the ricotta cheese mixture and 1 cup meat sauce. Repeat layers twice. Top with remaining noodles, meat sauce and cheeses. Cover with foil.

BAKE 1 hour or until heated through, removing foil after 45 min. Let stand 15 min. before cutting to serve.